



Esplanade Golf & Country Club at Lakewood Ranch is excited to announce the exceptional opportunity of Executive Chef. The Executive Chef directs and oversees all aspects of the Club's Culinary Operations including activities and relationships between members, guests, associates and community. The successful candidate must deliver a high quality member experience and provide an ICON Management hospitality culture.

<https://www.esplanadelwr.com/>

### **Property Description**

Experience a new level of inspired living and enjoy an exciting array of resort-style amenities. From active recreations to relaxing pursuits, Esplanade Golf & Country Club at Lakewood Ranch presents an air of sophistication and luxury like nowhere else. Beginning with entry views of lush landscaping and perfectly manicured golf links, every aspect of this resort-style community makes it clear this is a location to be coveted.

### **Food & Beverage**

As the sun sets on your day's exhilarating or relaxing activities at the club's pools, courts, golf course, fitness classes or special spa treatments, drive or stroll on over to our Culinary Center, which houses our casual Barrel House Tap Room & Bar and our epicurean, fine dining Barrel House Bistro and Patio. A friendly atmosphere and great service, culinary experiences and treats await your arrival at one of the special Culinary Center venues. Tennis/Pickleball

Here at Esplanade, we have year-round activity designed to suit members of all levels. Our seasonal schedule includes league play opportunities, social play, lessons and clinics and a calendar of events that is welcoming to all members.

### **Health & Wellness**

Esplanade is fortunate to have a comprehensive wellness program in a beautiful center. No matter your level of fitness, we feature a gym facility with state-of-the-art workout equipment, classes, personal training sessions and wellness seminars to help keep you in top form.

We also have a relaxing, welcoming spa and offer many type of massages, body treatments, skincare regimens and even a full-service salon for your grooming needs

### **Golf**

The championship 18-hole golf course and practice areas have become recognized as one of the area's best golf courses.

**Position Summary**

Responsible for all food that is produced at the facility. Develops menus, food purchasing specifications and recipes. Develops and monitors food and labor budgets for kitchen staff. Maintains highest professional food quality and sanitation standards.

**Essential Job Functions:**

- Delivers and promotes prompt, courteous and friendly service to all members, guests and employees.
- Motivates and directs staff members on a daily basis.
- Trains new staff members.
- Hires, trains, and supervises the work of kitchen staff.
- Plans menus (with Food and Beverage Manager and Club Manager) for all dining rooms in club, considering costs, popularity of various dishes, health consciousness and other factors.
- Schedules the work of all kitchen employees to assure that labor costs fall within the guidelines of budgeted expense.
- Approves and orders the purchase of products necessary for production.
- Ensures that high standards of sanitation and cleanliness are maintained throughout the kitchen areas at all times.
- Establishes controls to minimize food and supply waste and theft.
- Safeguards all food preparation employees by implementing training to increase their knowledge about safety, sanitation and accident prevention.
- Sets standards for presentation of food for all dining room menus.
- Exercises portion control over all items served and assists in setting menu selling prices.
- Consults with Food and Beverage Manager in setting menus and costs of menu items for private parties booked for members or those sponsored by members.
- Assists Food and Beverage Manager and Club Manager in the preparation of budgets in his/her area of responsibility.
- Projects annual food costs and labor costs and monitors actual results; takes corrective action where necessary to help assure that financial goals are met.
- Cooks and directly supervises the cooking of items that require skillful preparation.
- Evaluates food products to assure that quality standards are consistently maintained.
- Plans and manages employee meal program.

\*The statements contained herein describe the scope of the responsibility and essential functions of this position, but should not be considered to be an all-inclusive listing of work requirements. Individuals may perform other duties as assigned including work in other areas to cover absences or relief to equalize peak work periods or otherwise balance the workload.

**Qualifications**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily and safely. The requirements listed are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. Please speak to your supervisor or contact the ICON Management Human Resources Department if you feel that you require an accommodation.

**Education/Certificates/Licenses/Training**

High School Diploma required. Culinary degree or continuing education in the culinary field preferred. Must obtain any required local and state licenses or certifications.

**Experience/Background/Knowledge**

Prior experience as a sous chef or working chef. Proven leadership experience is mandatory.

**Skills**

Ability to communicate effectively with managers, guests and employees in one-on-one and small group situations in a fast paced environment. Ability to motivate, develop and manage a team. Must be computer literate. Must be able to perform math computations essential for budgeting and cost analysis purposes. Extensive knowledge of fine dining meal preparation.

**Physical Requirements**

While performing the duties of this job, the employee is regularly required to stand and talk or hear. The employee frequently is required to walk; use hands to finger, handle, or feel; reach with hands and arms; and climb or balance. The employee is occasionally required to sit; stoop, kneel, and crouch; and taste or smell. The employee must frequently lift and/or move up to 10 pounds and occasionally lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision, distance vision, peripheral vision, depth perception, and ability to adjust focus.

**Benefits**

ICON Management offers benefits to all full time employees the first of the month following 60 days of employment. The following benefit programs are available to eligible employees:

- Health Insurance (includes a generous employer contribution)
- Vacation
- 401K and employer contribution
- Paid holidays
- Life Insurance
- Employee Assistance Program

Please send cover letter and resume to:

James Mason, Regional Director of Operations

[jmason@theiconteam.com](mailto:jmason@theiconteam.com)

Esplanade Golf & Country Club at Lakewood Ranch  
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